



# THE MARKET BASKET

What To Eat Where To Get It How To Cook It



## COMMODITIES RISE AND DROP DURING WEEK OF CHANGES

Fresh Eggs Rise to 52 Cents a Dozen Here; Several Products Decline.

Various commodities reflected changes in price both up and down during the past week as revealed by quotations from a prominent downtown grocery store Friday morning. Fresh eggs are now bringing 52 cents a dozen or better than four cents each. The singular thing about this is that storage eggs are but six cents a dozen cheaper, being quoted at 46 cents.

On the other hand, sweet potatoes made a sharp decline. Whereas they formerly sold for five cents per pound, they were offered this week at 10 pounds for 25 cents or less than four cents per pound.

Apples which formerly sold for 44 per bushel were lower by 75 cents, the same choice variety retailing at \$2.25 the bushel. Bananas brought 25 cents per dozen, which is about half the regular price.

To offset this, potatoes advanced from 42 cents a peck to 45 cents the bushel. The Irish potato was quoted at \$1.60 a bushel but has since jumped to \$1.75. Grapes of California variety sold at two pounds for 35 cents which is a big cut.

Many other commodities remain-

## HARDING'S



Detectives have finger printed 'Pres't Harding! Of course, it was 'just for fun' at a meeting of the National Association for Identification in Washington.

ed normal. Grape fruit continued to bring 15 cents each, those offered being of better quality. They are not so green as those which were sold when the season first opened. Butter remained stationary at 52 and 54 cents pound, as did cranberries at 20 cents per quart. Good celery sold at 35 cents a large bunch, cabbage at 5 cents per pound, endive at 10 cents pound, all in accordance with the prevailing price of the fall.

The checks which pass through the clearing house in London and New York in one month, in normal times, are said to exceed the value of all the existing gold and silver coin in the world.

## Oliver Hotel Recipes

By Paul Cladel, Chief Pastry Chef, Oliver Hotel

### PAIN D'ETICES.

(Honey Cake.)

An appetizing and nourishing cake made of pure honey, fruits and nuts.

Honey doughs are best made some time before they are used, as the aging makes the dough rich and mellow, thus making a better eating cake. Exceptionally large batches of honey dough are often aged a whole year, improving the quality of the cake considerably, but for our home use I consider two weeks a sufficient ripening period.

Mix together 1 lb. flour, 3 oz. citron and orange peel, cut up fine; 3 oz. almonds and hazelnuts, cut fine; one-half lb. sugar, 1 oz. cinnamon, one-half teaspoonful nutmeg, 1 pinch cloves, grated rind and juice of 1 lemon, 1 pinch of carbonate of ammonia, dissolved in a little milk.

One pound of honey is heated until it rises to a boil. Then, taken off the fire and with skimmer any impurities which have risen taken off. When cooled down mix all together which finishes the dough. This dough may be kept in a cool place until used.

To bake the cakes, roll out the dough to about one-quarter of an inch thickness on a floured pan and bake in moderate heat carefully. This cake will not raise much and 10 to 15 minutes baking will be sufficient.

After the cake is cooled, make an icing by boiling down about one-half cup sugar with a little water. When the syrup has boiled for some time dip finger or stick in cold water, then in the boiling sugar and quickly back into the water. If the sugar gets hard and breaks it is ready for icing. Apply this icing with stiff brush. Keep the cakes in tin boxes to prevent drying out.

### PLUM PUDDING.

During the coming cold months, especially during the Thanksgiving and Christmas months, plum pudding finds many gourmands. On these cold winter days, hot mince pie and plum pudding with hard and brandy sauce are trump. Fit food for the gods, and a full bill of fare, many a nightmarer originated in this dessert.

1 lb. bread crumbs.  
1 lb. fine chopped suet.  
1/2 lb. flour.  
1 1/2 lbs. brown sugar.  
10 eggs.  
1 pint milk.  
1/2 glass brandy.  
2 lbs. raisins.  
1 lb. currants.  
1/2 lb. citron and orange peel cut fine.

1 tablespoon cinnamon.  
2 tablespoons allspice and nutmeg.  
Grated rind and juice of 2 lemons.  
1 pinch of soda.  
1 pinch salt.

Mix the dry ingredients and add the liquids. Add more milk if mixture is too firm.  
Plum pudding is best steamed. If no steamer is handy, a large kettle

of boiler with perforated bottom set in will hold enough water to supply the necessary steam. The water must be replenished as it boils down. Any mold or tin with a cover may be used; earthenware bowls are very suitable. Grease and flour the tin well, fill about three-fourths full so as to give room for the pudding to swell, put on the cover and wrap the tin in a wet flour-dusted cloth and steam for 2 or 3 hours, according to size of pudding.

**HARD SAUCE.**  
Cream up light 1/2 cup of butter with a little brandy and a pinch of nutmeg, then mix in 1/2 cup of powdered sugar. Dress with paper bag individual figured shapes and place in cool place to harden. Sprinkle over with nutmeg.

**BRANDY SAUCE.**  
To 1 quart of water add 1 lemon, 1 orange, 1 stick cinnamon and 1/2 lb. sugar; let boil for about 10 minutes. Dissolve in a little cold water one spoonful of starch, mix into the syrup by stirring until it clears, strain and add enough brandy, but let your conscience be your guide.

Alterations to the features, by what is known as plastic surgery were performed on women 2,000 years ago.

## Just Opinions That's All!

Some think the staff of life is a malacca cane with a gold top. They die young.

Some think the staff of life is money in great gobs. They usually die without enjoying it or of ill-health.

Some know that good bread is the REAL STAFF OF LIFE. They pitch quoits when they're 90 years old.

**FEDERAL**  
System of Bakeries

## WINIFRED BLACK

The old horse dealer was undergoing cross-examination by his grandchildren. He has long since given up his business as the motors have crowded out the horse in most activities—but the children love to hear him tell of his adventures when he was in the stirring world, and he likes to be the center of attraction where the children are concerned, and especially when he can talk about horses.

On a day in summer, while the children climbed upon his chair and asked him for stories, Fred—who sat on the steps of the porch near Grandfather's chair—asked the question which brought up the assembly all standing.

"Grandfather," said he, "did you ever make out a horse better than he was just to sell him?"

Fred had just been a listening delegate at a meeting of young men in a garage, and had heard of the jockeying of used automobiles in aid of their sale. As the argument in the garage had grown warmer, Jack, the youngest of the house, had said with great emphasis that the automobile pretenses were nothing compared with the old-time practice when horse dealing and horse trading were part of every man's experience. Then followed tales of certain horse trades of which the fathers could tell and did tell, it seems, and Fred listened with all his ears.

**The Eternal Argument.**

Now had come the time to elicit a few facts from Grandfather, who was known not only to be the prince of horse dealers in his time, but also the prince of good fellows and the king of all grandfathers.

Now I am going to detail the remainder of the trial of Grandfather, before the row of eyes, brown, gray and blue, which searched his very soul when Fred sprung upon him the question I have quoted.

Aunt Serena was in her rocking chair out under the maple tree and heard the whole affair. The children soon were satisfied that all was well and always had been well with Grandfather's soul, and that horse trading, as it used to be, was a most upright and unchallenged calling.

What interested Aunt Serena was the new proof that in everyone there exists a dual nature, one knowing the good, the other the bad—one life often showing both qualities so plainly that onlookers do not know "where to place them."

And what an advocate everyone has in himself!

Listening to almost any simple or complex story of every day, how often we hear the words, "Just what I said," "I told you so" and "I have always said so."

It seems there is ever an argument going on between those two natures within, and sometimes one, sometimes the other, gets the advantage. But always the remark or deed can be made, that the whole individual was right in his predictions, either way. Grandfather had this advocate and he presented the

ideal, without doubt, when he was telling about the sale of Truthful James, the roan horse, away back in the 80's.

Aunt Serena said she could tell that there had been some mighty contest about this sale in the old days, but whatever it was all about, Grandfather made out that he, personally, was without guile, although he was the one who initiated and closed the sale of the horse, which immediately after he was sold had the bad grace to go lame.

"You Always Know."

"Of course, you couldn't be blamed for that!" said Fred, and all the children said the same.

Grandfather went into luncheon feeling a trifle better than usual.

"Two souls, alas, in this my breast are dwelling," quoted Aunt Serena.

for she well knew that there was another side of the sale of Truthful James.

When the good Aunt put the children to bed that night, she advised them always to listen to the voice within, which counsels plainly which is right, not attending to that other voice which seems to point the other way and to have excellent reasons to offer for the course advised.

"You always know what is right, when it comes to plain matters of right and wrong," said Aunt Serena.

The first coin ever struck off by Rome had the figure of an ox on it.

**HOWARD'S CHAPIN PARK MEAT MARKET**  
630 Portage Ave.  
SPECIAL!  
Spring Chickens 28c for Saturday

## The Coffee Plantation

401 1/2 S. MICHIGAN ST.  
(Open Evenings)

OUR SPECIALS FOR THIS WEEK-END ARE:

Regular 30c lb. Santos Coffee, three lbs.	65c
Roller Oats, 15c pkg., two pkgs.	25c
Libby's regular 25c Plum Pudding, 2 cans	25c
Regular 20c can Spanish Red Sweet Pepper, 2 cans	25c
Extra Fancy Tub Butter, lb.	43c
Winter Potatoes, per bushel	\$1.65
Freestone Plums, per dozen	10c
Bananas, per dozen	25c

## A Very Fancy and Well Selected Stock of Meats Is Our Main Object for This Sale

Veal Shoulder Roast, per pound	12c	Veal Pocket or Stew, per pound	08c
Fresh Sliced Liver, per pound	04c	Rib Boiling Beef, per pound	05c
Extra Fine Beef Pot Roast, per pound	09c	Round Steak, per pound	15c
Sirloin and Short Steak, per pound	15c	Fresh Frankfurters, per pound	12c
Pure Pork Sausage, per pound	12 1/2c	Spring Chickens, per pound	27c
Fresh Pork Shoulders, per pound	11c	Smoked Picnic Hams, per pound	12c
Leg of Lamb, per pound	18c	Loin of Lamb or Chops, per pound	15c
Pure Lard, per pound	12 1/2c	Raw Leaf Lard, per pound	12c
Fresh Brains, per pound	08c	Back Bone, per pound	06c

**BUEHLER BROS.**

319 So. Michigan St.

## Lowered Prices at Piggly Wiggly

	Old Price	New Price
P & G Soap, per cake	6 1/2c	6c
Kellogg's Corn Flakes, package	11 1/2c	10c
Quaker Oats, package	12c	11c
Crisco, 1 pound can	20c	19c
Karo Syrup, No. 1 1/2 can	12c	10c
Snider's Catsup large bottle	28c	27c
Fels Naptha Soap, cake	6 1/2c	6 1/4c
Bon Ami, per cake	11c	10c

## Saturday Only Kirk Soap Specials



5 Bars American Family, 1 Bar Jap Rose Toilet Soap. Total value 48 cents, Saturday only at 29c



## Piggly Wiggly

No. 1—235 South Michigan St. No. 3—909 South Michigan St.  
No. 2—129 North Michigan St. No. 4—Mishawaka  
No. 5—803 Lincoln Way West

## H. E. Bucher Market

404 E. South St.

Main 5326

Fresh Oysters, quart .....60c  
Fresh Meaty Spare Ribs, lb....18c  
Fresh Side Pork, lb.....20c  
Pork Butt Roast, lb.....22c  
Fresh Pork Sausage, country style, lb. ....25c  
Breakfast Bacon, extra lean, lb.25c  
Sugar Cured Smoked Ham, lb..25c

Plenty Fresh Dressed Poultry

## H. E. Bucher Market

404 E. South St.

Main 5326

## Royal Cash Grocery

Home Phone 2111

Fancy Michigan Potatoes, peck .....45c  
Jersey Sweet Potatoes, 6 lbs. 25c; 10 lbs. ....39c  
Macaroni, Spaghetti or Noodles, 5 pkgs. for .25c  
Rolled Oats, pkg. ....11c  
Pure Cane Sugar, 10 lbs. for .....65c  
Butter Crackers, 2 lbs. for .....25c  
Van Camp's Pork & Beans, 2 cans .....25c  
Fancy Peaberry Coffee, 1 lb. 25c; 3 lbs. ....65c  
Fancy Corn or Peas, 2 cans for .....23c



Extra Special



Bring us your coupons—7 bars American Family, 1 Jap Rose for .....39c and coupons left at your door.

Cheaper to buy Good Soap than new clothes.

## "CHICKEN — CHICKEN — CHICKEN"

HOME DRESSED, MILK FED—SPRINGS AND FOWL

They are delicious. Give us a trial order

## Dairy Products Our Specialty

CREAMERY BUTTER	CHURNGOLD (Butterine)
COUNTRY BUTTER	Always Fresh and Sweet
STRICTLY FRESH EGGS	CHEESE
Every One Guaranteed	AMERICAN CREAM BRICK
FRESH COTTAGE CHEESE	AMERICAN MILD CREAM
ALL PREPARED	NEW YORK SHARP
WILD FLOWER COMB HONEY	LIMBURGER
	PIMENTO and SWISS

Just call us up—we'll take care of the rest  
Lincoln 1503

## QUALITY COMPANY

110 WEST WAYNE STREET

## Where do You Buy Your Meat?

Are you a thrifty shopper? Do you SEARCH for Bargains?

Look at These Prices

Pork Loin Roast, pound.....16c	Mutton Roast, pound.....10c
Pork Roast, pound.....12 1/2c	Fresh Pork Shoulders, pound.....11c
Fresh Pigs Feet and Neck Bone, lb.7 1/2c	Smoked Picnics, pound.....12 1/2c
Frankfurters, pound.....12 1/2c	Smoked Skinned Hams, .18c and 22c
Good Lard, pound.....12 1/2c	Veal Stew, pound.....10c
Boiling Beef, pound.....6c	Veal Shoulder Roast, pound.....12 1/2c
Beef Pot Roast, pound.....10c	Home Dressed Chickens, pound.....28c
Round and Sirloin Steak, pound..18c	Free Trading Stamps with every purchase.
Mutton Stew, pound.....7c	

"At Any of Our Three Stores"

## CHICAGO MEAT MARKETS

454 SOUTH CARLISLE STREET  
1129 WEST DIVISION STREET  
2110 LINDEN AVENUE

SPECIAL PRICES FOR FRIDAY AND SATURDAY